



FALL 2021 HANDS-ON
MASTERCLASS



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Masterclass

The Hands-on & Hands

The Masterclass offers a wide range of techniques to help you reach your goal of becoming a great cake designer. This 12-week Hands-On program is for the beginner who has never picked up a pastry bag before or for the more advanced student who would like to refine their skills. You will learn the essential skills in preparing a cake, icing a cake with buttercream, and covering that cake with fondant. You will also learn to make gum paste flowers, create a 2 tier wedding cake, make a novelty handbag, and more.

All classes are in a group of 4, which makes for a more comfortable experience and easier to learn. Please note due to the Covid-19 restrictions, all students must have proof of vaccination prior to joining the class.

Looking forward to seeing you in the upcoming class.

Learn more below



Class 1-2: Class Orientation & Buttercream Cake Preparation

In Course One Part One, the focus will be on the Buttercream Icing and Cake Preparation.

The objective is to create a smooth, light Swiss Buttercream made with real unsalted butter.

To get the best result with the Swiss buttercream it is essential to have a heavy-duty stand mixer. Swiss buttercream has a beautifully rich buttery flavor, an airy texture and is light in sweetness. When layered with the cake, the result is a delicious combination that will please your clients.

To get a professional result with your cake you will learn a popular technique of cake assembly used in hotels and restaurants around the world. This technique will make it easier and more efficient for you as a cake decorator.

In Course One Part Two of this class, the focus will be on Icing your cake with the Swiss Buttercream. You will learn multiple techniques in icing your cake. Some of those techniques are;

1. **Crumb Coating**
2. **Large Icing Tip Application**
3. **Metal Spatula Application**
4. **Drywall Knife Smoothing**



Class 3: Cake Covering With Fondant

In Course 3 There are multiple ways of covering a cake with fondant and in this course, you will learn the best way to get a smooth, professional finish with sharp edges. Most cake decorators have difficulty in achieving sharp edges when covering a buttercream cake and that is why they prefer to use Ganache. In this process, you will discover it is possible to achieve great results using an enhanced method. Other things that you will learn are;

1. **The best type of fondant**
2. **Fondants to steer clear of**
3. **Avoiding Elephant Skin and cracked edges**
4. **3 ways to achieve sharp edges**



Class 4-6: Gum Paste Flowers

One of the most tedious and time-consuming parts of cake decorating is creating gum paste flowers. In this class, you will experience a fun and relaxing way of incorporating gum paste flowers into your cake decorating. Creating your own flowers is a great way of including your unique touch to all your cake designs.

These are the techniques you will learn in this 3 part class;

Part 1 - Week 4

1. **Make Gum Paste from scratch**
2. **Prepare and store gum paste properly**
3. **Create the center for the Rose, Dogwood, Cosmos & Parrot Tulip Flowers**

Part 2 - Week 5

4. **Using a CelBoard**
5. **Threading wire through gum paste**
6. **Create detailed petals for Parrot the Rose, Dogwood, Cosmos & Tulip Flowers**
7. **Constructing Leaves & Fillers**

Part 3 - Week 6

8. **Dusting Flowers and Leaves**
9. **Steaming Flowers and Glazing Leave**



Class 7-8: Two Tier Wedding Cake

One of the most requested classes is the Wedding Cake class due to the technical difficulties some inexperienced cake decorators face with stacking 2 or more cakes. Learn some tricks that can help simplify this process.

Part 1 - Week 7

1. You will create a 5" cake and repeat the steps in weeks 1 and 2
2. Learn to use Acetate to create cake height
3. Properly cover a Cake Board with fondant

Part 2 - Week 8

1. Covering the 5" cake
2. Stabilizing a cake with rods
3. Assembling the cake
4. Fondant Borders using a mold
5. Draping & Bows
6. Floral Arrangement
7. Packaging for Transport



Class 9: Chocolate Cake Basket

Finding the right cake for a special occasion can be difficult. With the chocolate cake basket, you can create multiple designs utilizing fresh fruits, candies, cookies, etc....

The process of creating a chocolate basket is as follows;

1. **Assembling a 6" chocolate cake**
2. **Create transfer sheet designs using stencils and cocoa butter**
3. **Tempering chocolate**
4. **Assembling the basket**
5. **Dress with fresh fruits**



Class 10-11: Creating a Handbag Cake

Now, let's have some fun!! Let's create a handbag cake to wow and impress friends and family. Creating a well-designed handbag will do just that. This level of experience will be sure to increase your client base as it will showcase your flair for novelty design.

Part 1 - Week 10

1. Assemble the cake
2. Carve the cake using a pattern
3. Ice the cake using Buttercream

Part 2 - Week 11

1. Cover with Impression Fondant
2. Airbrushing
3. Fondant Piping and Zipper application
4. Bag handle creation



Class 12: Creating Characters

For children's cakes for birthdays and baby showers, learning to create special characters can make your cake stand out from all others.

This class will entail;

1. **Measuring for proportion**
2. **Coloring fondant for skin tone**
3. **Assembling all pieces to create the character**
4. **Cosmetic dusting**



THE FULL MASTER COURSE: \$1,200*

12 Weeks. 12 Classes. 100's of Techniques.
A pay plan is available (\$300 deposits are required).
September 4th is the FINAL day to sign up for class.

**Get 20% off when you pay the class in fall.*

Class 0: Class Orientation.....	\$ —	Sep 11th 2021
Class 1: Buttercream Icing & Cake Preparation.....	\$100	Sep 18th 2021
Class 2 - 3: Cake Covering with Fondant.....	\$200	Sep 25th
Class 4 - 5 - 6: Gum Paste & Flowers.....	\$300	Oct 2nd - 9th & 16th
Class 7 - 8: Two Tier Wedding Cake.....	\$200	Oct 23th & 30th
Class 9: Chocolate Fruit Basket.....	\$100	Nov 6th
Class 10 - 11: Creating a Handbag Cake.....	\$200	Nov 13th & 20th
Class 12: Creating Hand Mold Characters.....	\$100	Dec 04th

AFTERNOON TIME: 12:00 PM - 2:30 PM*

EVENING TIME: 4:00 PM - 6:30 PM*

(please note: Some classes will **END sooner) A*

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